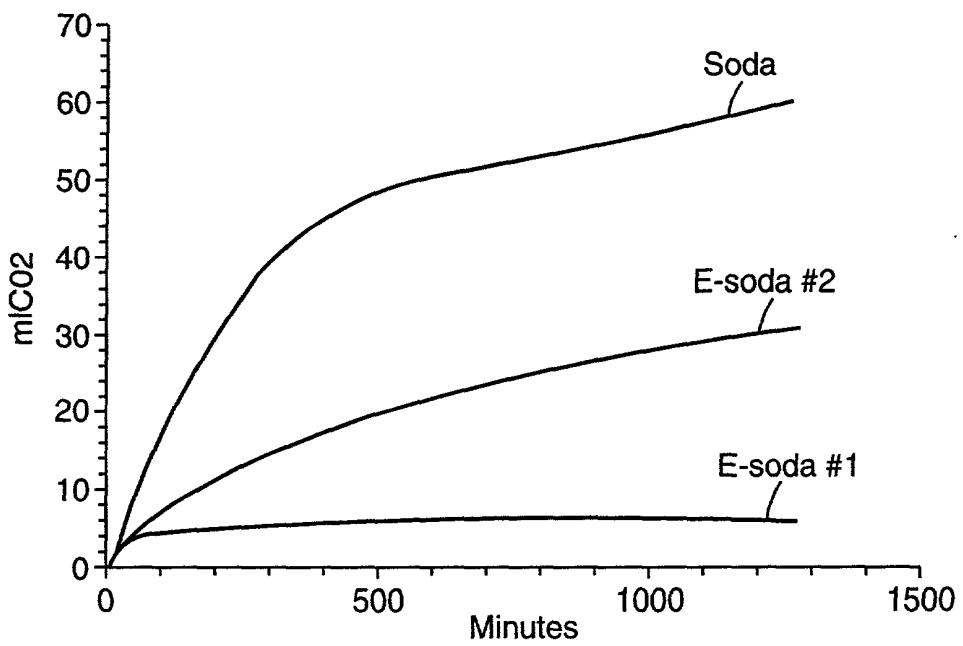


Risograph gas evolution plot @ 23.8°C for 50 gm biscuit dough samples made with sodium bicarbonate (soda), E-soda #1 and E-soda #2



*Fig. 1*

Reaction rate versus batter temperature  
for various leavening agents

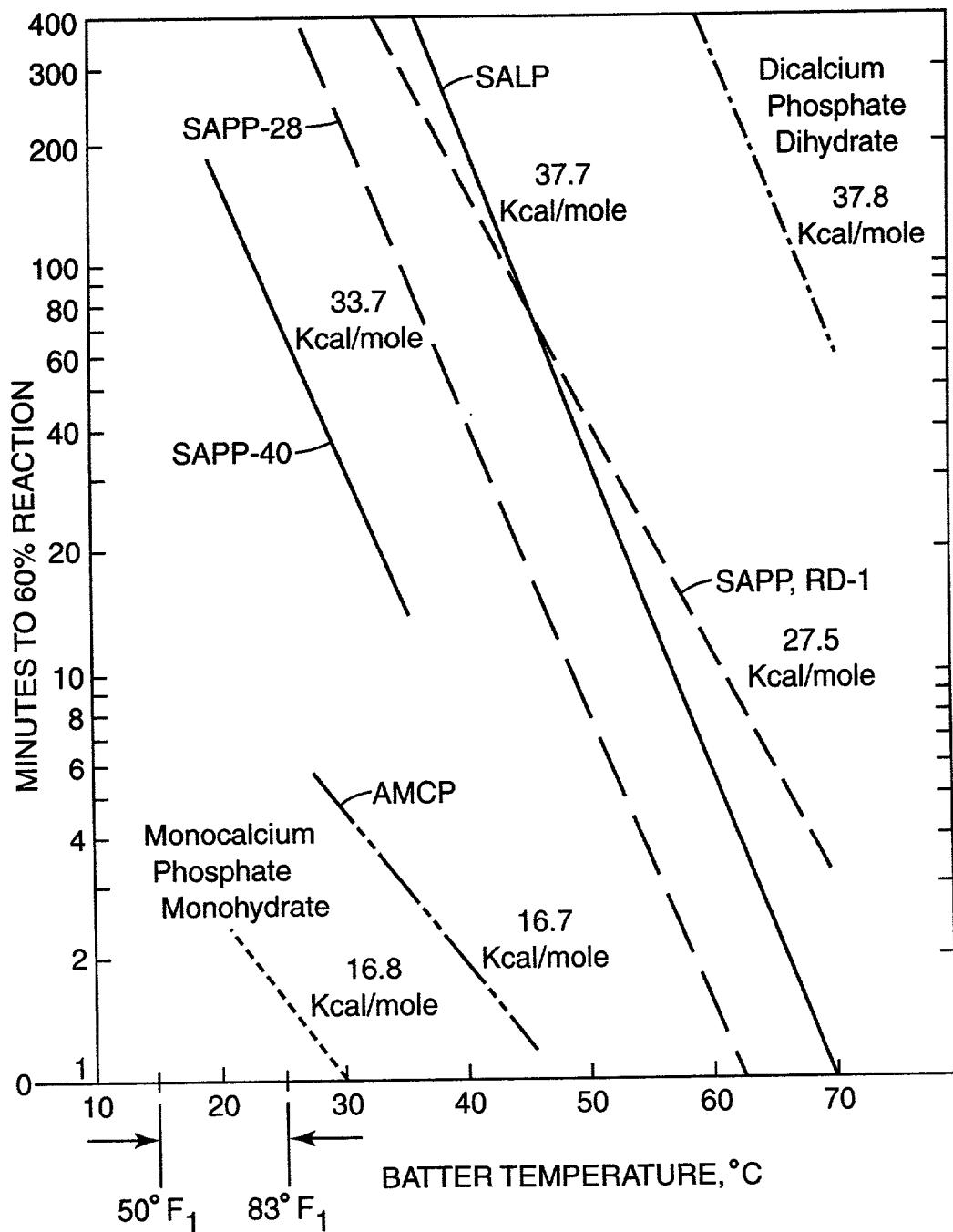


Fig. 2

## Biscuit dough volume expansion

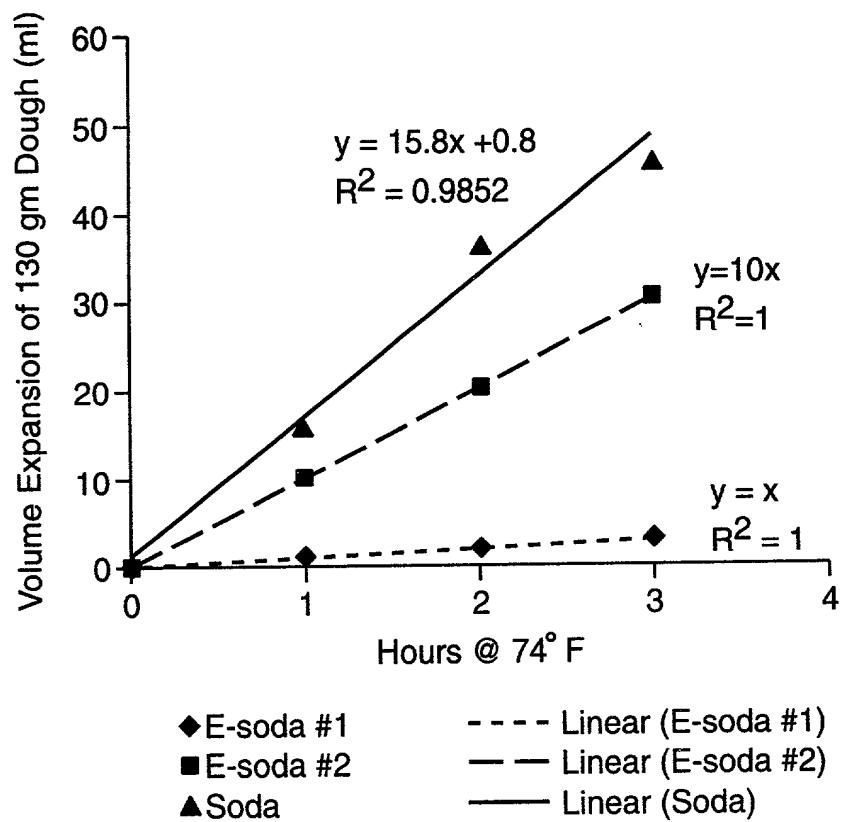
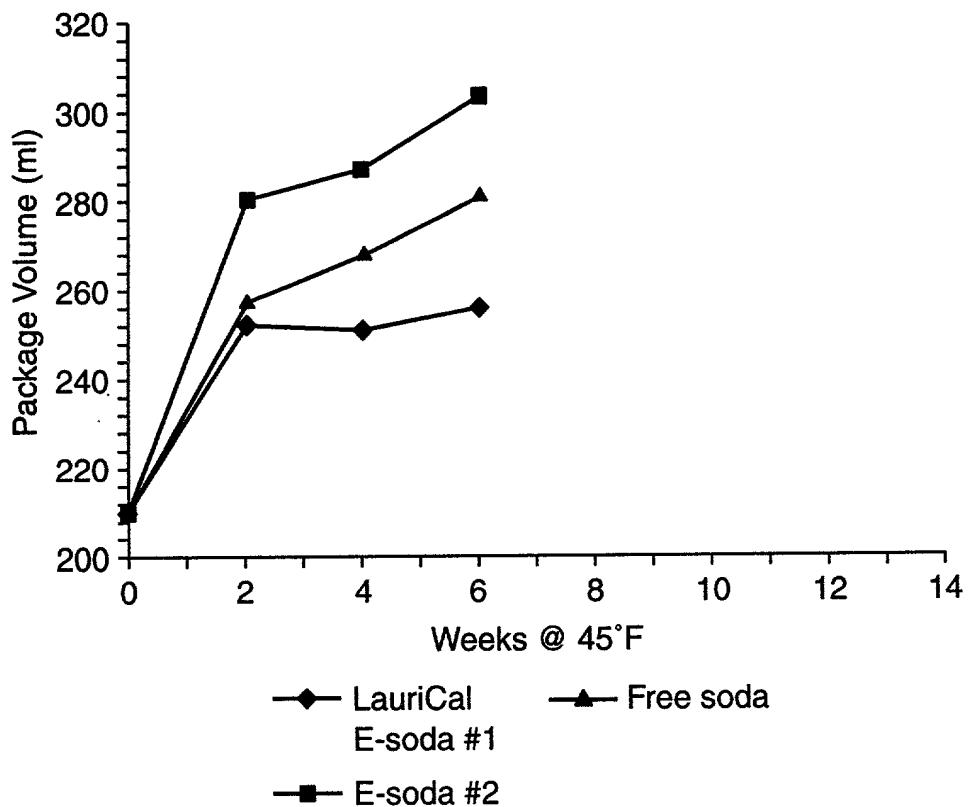


Fig. 3

Low pressure refrigerated dough package  
value (average) vs time @ 45°F



*Fig. 4*